



Comerica  
PARK

# SUITE MENU

2021

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# WE'RE GLAD YOU'RE HERE.

Dear Suite Guest,

The Suites Catering Team at Delaware North Sportservice would like to welcome you to the 2021 Detroit Tigers Baseball season! 2019 was a season full of excitement for the Detroit Tigers and we look forward to servicing you for all of the heart-stopping action in the coming season!

The Detroit Tigers' mindset is all about the fans and our core value system at Delaware North is all about serving the fans. That is why our associates are trained and embrace GuestPath®, our award-winning customer service program. As such, we continually strive to exceed your expectations – creating special experiences, one guest at a time, for over 100 years!

With locations on four continents, serving half-a-billion guests a year, it's not easy to come up with a simple phrase that captures all we do. Yes, we're world leaders in culinary and hospitality. We're specialists in serving up what fans crave, and at making travelers and visitors feel right at home. But here's how we'd like you to really think of us. We're a team 60,000 strong. Our role is to work behind the scenes to create world-class experiences. And our spirit, our passion, is to go beyond your expectations.

We have worked hard to be recognized as a leader in premium food and beverage services. Our team of chefs has selected only the finest foods, beverages and amenities to serve you and your guests. We have added several regional tastes to further enhance your food experience here at Comerica Park.

We look forward to an exciting year of providing the finest in foods, beverages and service to you, the Suite Holder, and your guests. The following information is provided to assist you when placing your food and beverage order.

If you have any questions about Guest Reserve or Suite Catering, please do not hesitate to contact us at 313.471.2638.

Go Tigers!

Sincerely,  
Tom Fennelly  
Suites Manager





ALL SELECTIONS SERVE APPROXIMATELY 8 GUESTS, UNLESS OTHERWISE NOTED

## POPCORN. NUTS.

### POPCORN ★ G V

Endless supply of butter-flavored popcorn in a souvenir tote \$39

### GOURMET NUTS ★ N V

Cashews, pistachios, dried fruit & nut mix \$60

## FRUITS. CHEESE. CRUDITÉS.

### FARMERS MARKET CRUDITÉS ★ G V

Haricots verts, teardrop tomatoes, cucumber sticks, heirloom carrots, celery sticks, buttermilk ranch, hummus \$63

### FRESH FRUIT ★ G V

Including pineapple, grapes, strawberries, cantaloupe, blueberries \$68

### ARTISAN CHEESE & CHARCUTERIE

Cured meats, regional cheeses, fresh & dried fruits & gourmet crackers \$95

## SNACKS. CANDY.

### SOUVENIR SNACK ★ N V

Peanuts, trail mix, pretzel twists \$68

### THE CANDY SHOP ★ N V

M&M'S & Peanut M&M'S in souvenir mason jars \$75

## DIPS.

### CHIPS & DIP ★ G V

Kettle chips, French onion dip \$38

### SALSA TRIO ★ G V

Pico de gallo, salsa verde, salsa roja, corn tortilla chips \$50

#### Upgrade Your Trio

Add queso blanco \$20

Add spiced ground beef \$25





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## SMALL BITES.

### CHINESE DUMPLINGS

Steamed pork dumplings, ponzu dipping sauce \$87

### CHICKEN TENDERS ★

Served with BBQ sauce & ranch dressing \$97

### CHICKEN WINGS ★

Traditional Buffalo style wings, celery, blue cheese & ranch dressing \$99

### SHRIMP COCKTAIL G

Jumbo shrimp, horseradish cocktail sauce, remoulade & fresh lemon \$126

## SALADS.

### TRADITIONAL CAESAR SALAD ★

Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing \$66

### GREEK SALAD

Romaine, beets, olives, pepperoncini & feta cheese \$66

#### ENHANCE YOUR SALADS

Add grilled chicken ★ \$30

## SIDES.

### COLESLAW ★ G

Traditional vinaigrette coleslaw \$46

### POTATO SALAD ★ G

Red skin potatoes, bacon, cheese, chives \$60

### HOMEMADE PASTA SALAD ★

Garden pasta salad with an herbed vinaigrette \$60

### MAC & CHEESE ★

Creamy baked mac & cheese with a cheddar-panko topping \$63





ALL SELECTIONS SERVE APPROXIMATELY 8 GUESTS, UNLESS OTHERWISE NOTED

## DOGS. BRATS.

### BALLPARK HOT DOGS ★

12 all-meat franks, traditional buns  
& condiments \$76

### ALL-BEEF DOGS ★

12 all-beef franks, traditional buns  
& condiments \$86

### SPECIALTY SAUSAGE ★

Italian sausage & bratwurst, grilled peppers &  
onions, sauerkraut, bakery fresh buns \$100

#### TOP YOUR DOGS

Add a side of chili ★ \$15

Add a side of cheese ★ \$20

## PIZZAS.

### LITTLE CAESARS CLASSIC CHEESE ★ V

\$21

### LITTLE CAESARS VEGGIE ★ V

\$21

### LITTLE CAESARS PEPPERONI ★

\$21

## SLIDERS. WRAPS. TACOS.

### PULLED PORK SLIDERS ★

Smoked pulled pork, house BBQ sauce,  
fresh bakery rolls \$99

### CHICKEN SLIDERS ★

Savory breaded chicken, pickles, Sriracha mayo,  
fresh bakery rolls \$99

### STREET TACOS ★

Pork carnitas, beef barbacoa, Cotija cheese,  
salsa verde, jalapeños, cilantro, pico de gallo,  
flour tortillas \$110

### BURGER SLIDERS ★

12 char-grilled beef patties, Swiss & cheddar  
cheeses, lettuce, tomatoes, onions, pickles, fresh  
bakery rolls \$120





# MACS. MAINS.

ALL SELECTIONS SERVE APPROXIMATELY 8 GUESTS

## MAC & CHEESE ★

Creamy baked mac 'n cheese with a cheddar-panko topping \$95

### Optional Add-Ons:

Add Buffalo chicken ★ \$30

## POLISH SAUSAGE & PIEROGI DINNER

Grilled sausage, potato & cheese pierogis, sauerkraut, sautéed onions \$110

## BACKYARD BEER CAN CHICKEN

Roasted baby potatoes & seasonal vegetables \$120

## BEYOND MEAT VEGAN BBQ MEATLOAF

Roasted baby potatoes & seasonal vegetables \$120

## BRAISED SHORT RIBS

Roasted baby potatoes & seasonal vegetables \$184





ALL SELECTIONS SERVE APPROXIMATELY 8 GUESTS, UNLESS OTHERWISE NOTED

# SWEETS. TREATS.

## FRESHLY BAKED COOKIES ★ N V

Freshly baked cookies \$49

## COOKIE & BROWNIE COMBO ★ N V

Freshly baked cookies & brownies \$59

## CHOCOLATE MARSHMALLOW CAKES ★

Eight chocolate cakes topped with marshmallow & chocolate ganache \$64

## SPECIAL OCCASION CAKE

Contact your Suite Administrator at least four (4) business days prior to the event to arrange for a custom cake in your Suite. \$85

## MINI DESSERT PLATTER N V

\$110





# MEAL BUNDLES.

## **ON DECK PACKAGE \$575**

*(Serves 16)*

Kettle Chips & Dip  
Classic Popcorn  
Farmers Market Crudités  
Coleslaw  
Potato Salad  
Chicken Wings  
Ballpark Hot Dogs  
Burger Sliders  
Freshly Baked Cookies

## **PINCH HITTER PACKAGE \$725**

*(Serves 20)*

Kettle Chips & Dip  
Classic Popcorn  
Farmers Market Crudités  
Fresh Fruit  
Traditional Caesar Salad  
Pasta Salad  
Chicken Tenders  
Specialty Sausage  
Burger Sliders  
Cookie & Brownie Combo

## **BASES LOADED PACKAGE \$825**

*(Serves 25)*

Souvenir Snack  
Fresh Fruit  
Farmers Market Crudités  
Traditional Caesar Salad  
Pasta Salad  
Mac & Cheese  
Ballpark Hot Dogs with Chili & Cheese  
Street Tacos  
Chicken Sliders  
Dessert Platter



# BEVERAGE BUNDLES.

## HOME RUN BAR PACKAGE \$350

### (1) 4-pack each of:

Bud Light  
Labatt Blue  
Miller Lite  
Atwater Dirty Blonde  
Bell's Oberon  
Bell's Two Hearted Ale

### (1) 6-pack each of:

Founders All Day IPA  
Pepsi  
Diet Pepsi  
Sierra Mist  
Aquafina

## GRAND SLAM BAR PACKAGE \$515

### (1) bottle each of:

Captain Morgan Original Spiced Rum  
Jack Daniel's Tennessee Whiskey  
Tito's Handmade Vodka

### (1) 4-pack each of:

Bud Light  
Miller Lite  
Leinenkugel's Seasonal

### (1) 6-pack each of:

Pepsi  
Diet Pepsi  
Sierra Mist  
Aquafina

### Served with:

Club Soda  
Tonic Water  
Cranberry Juice  
Orange Juice  
Owen's Ginger Beer + Lime

## WALK-OFF BAR PACKAGE \$660

### (1) bottle each of:

Captain Morgan Original Spiced Rum  
Jack Daniel's Tennessee Whiskey  
Tito's Handmade Vodka  
Celani Family Vineyards Chardonnay  
La Crema Pinot Noir

### (1) 4-pack each of:

Bud Light  
Miller Lite  
Leinenkugel's Seasonal  
Smith & Forge Hard Cider

### (1) 6-pack each of:

Pepsi  
Diet Pepsi  
Sierra Mist

### (1) 12-pack each of:

Aquafina

### Served with:

Club Soda  
Tonic Water  
Cranberry Juice  
Orange Juice







# VINO. BLANCO.

## SPARKLING

### **LA MARCA, PROSECCO, ITALY**

Fresh and clean with ripe citrus, green apple and some toast \$50

### **MUMM CUVÉE M, NAPA VALLEY, CALIFORNIA**

Flavors of peach and pear combine with a creamy caramel character, with a long, satisfying finish \$85

## ROSÉ

### **ETUDE, SANTA BARBARA COUNTY, CALIFORNIA**

Gracious and elegant, bright and delicate, this Rosé is still robust with aromas and flavors of raspberry, strawberry and crisp Red Delicious apples \$67

### **CHATEAU D'ESCLANS WHISPERING ANGEL, CÔTES DE PROVENCE, FRANCE**

Charming, refreshing, refined, and with plenty of juicy, enticing strawberry and berry fruit flavors \$74

## MOSCATO

### **WOODBIDGE BY ROBERT MONDAVI, CALIFORNIA**

Aromas of orange blossom and citrus, with flavors of Fuji apple and lemon cream \$45

## RIESLING

### **SCHLOSS JOHANNISBERG, RHEINGAU, GERMANY**

Delicate and light-bodied with bright flavors of crisp Granny Smith apple and underlying layers of honeysuckle and apricot \$45

## PINOT GRIGIO

### **ROBERT MONDAVI, CALIFORNIA**

Bright citrus, pear and tropical fruit flavors with a crisp refreshing finish \$53

### **MASO CANALI, TRENTINO-ALTO ADIGE, ITALY**

Crisp citrus aromas are backed by floral notes on the nose, where ripe nectarine also emerges \$62

## SAUVIGNON BLANC

### **CHARLES KRUG, NAPA VALLEY, CALIFORNIA**

Fresh and lively in green grass, melon and pear, this well-made wine is restrained in ripeness and body, opting to highlight its stony minerality and a touch of gravel on the texture \$51

### **KIM CRAWFORD, NEW ZEALAND**

An exuberant wine brimming with flavors of pineapple and stone fruit with a hint of herbaceousness \$65





# VINO. BLANCO.

## CHARDONNAY

### PROVERB, CALIFORNIA

Layers of baked apple and pineapple with whispers of vanilla and caramel \$45

### CHATEAU ST. JEAN, CALIFORNIA

Spicy and oaky in a delicious measured way, this full-bodied and nicely balanced wine backs up the toast, butter and bread dough aromas with generous ripe apple, pear and toasted almond flavors for a complex and complete picture \$58

### CELINI FAMILY VINEYARDS, NAPA VALLEY, CALIFORNIA

A dazzling aromatic landscape embracing vibrancy and complexity revealing crisp apple, Bosc pear, tropical flowers, Kiwi fruit and brioche \$66

### TREFETHEN FAMILY VINEYARDS, NAPA VALLEY, CALIFORNIA

Bursts of green apple, toasted brioche, honeysuckle and lemon cream pie \$74

### JORDAN, CALIFORNIA

Inviting aromas of honeysuckle and lemon peel lead to bright flavors of stone fruits and citrus \$78

### DAOU VINEYARDS RESERVE, PASO ROBLES, CALIFORNIA

Flavors of pineapple, nectarine, sweet casaba melon and cinnamon toast, the silky texture unveiling further layers of honeysuckle, lemon meringue and cashew \$87

## WHITE ALTERNATIVES

### LICIA ALBARIÑO, RIAS BAIXAS, SPAIN

Hints of grapefruit, candied fruit, quince jelly, notes of fresh herbs, green apples and minerals \$60

### JEAN-PAUL & BENOÎT DROIN CHABLIS, BURGUNDY, FRANCE

White peaches and lime citrus with a very smooth, fleshy and nicely balanced palate \$76





# VINO. ROSSO.

## PINOT NOIR

### **LA CREMA, SONOMA COAST, CALIFORNIA**

Ripe and elegant flavors centering on red cherry and spice with a touch of earthiness and dark chocolate \$51

### **ERATH RESPLENDENT, OREGON**

The juicy palate is packed full of fresh raspberry, huckleberry and blackberry punctuated by cherry candy and a hint of warm spice \$62

### **DIORA LA PETITE GRACE, CALIFORNIA**

Luxurious layers of intense red cherry and a delicate hint of blueberry \$71

## MERLOT

### **PROVERB, CALIFORNIA**

Enticing plum and dark cherry woven with touches of vanilla and spice \$45

### **COLUMBIA CREST "H3," WASHINGTON**

This medium-bodied Merlot delivers aromas of spice and blackberry with the perfect balance of earth, cocoa and ripe cherry notes on the palate \$55

### **FERRARI-CARANO, SONOMA COUNTY, CALIFORNIA**

Velvety with a complex nose of cherry cola, cedar, vanilla and English toffee; flavors of plum, licorice, raspberry, mocha and cinnamon spice \$61

## CABERNET SAUVIGNON

### **PROVERB, CALIFORNIA**

Rich blackberries meld with hints of mocha, vanilla and oak \$45

### **RICKSHAW, CALIFORNIA**

Black cherry, black currant and blueberry aromas lead to flavors of dark fruit, vanilla, and hints of cedar \$50

### **ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA**

Aromas of red cherry, red plum and blackberry with flavors of cherry, blueberry, smoky oak and vanilla \$53

### **LOUIS M. MARTINI, SONOMA COAST**

Complex, juicy flavors of black plum jam and freshly picked blueberry, framed by notes of mocha and toast \$63

### **JUSTIN, PASO ROBLES, CALIFORNIA**

Nearly full-bodied, with ripe black cherry, cassis and red fruit, baking spice and oak accents \$72

### **TRENTADUE LA STORIA, CALIFORNIA**

Dense, fresh and juicy with balanced acidity and very soft tannins for a young wine \$79

### **HESS ALLOMI, NAPA VALLEY, CALIFORNIA**

Layers of juicy black fruit, notably black plum





# VINO. ROSSO.

and black cherry, lead to elements of bittersweet chocolate \$86

## RED ALTERNATIVES

### **CUSUMANO SYRAH, ITALY**

A pure Syrah dominated by fruity, floral and spicy notes \$45

### **VINA COBOS FELINO MALBEC, MENDOZA, ARGENTINA**

Aromas of black fruit reminiscent of fresh plum mixed with graphite notes, with a balanced and energetic palate \$51

### **DECOY RED WINE, SONOMA COUNTY, CALIFORNIA**

Full-bodied with layers of boysenberry, cherry and caramel; flavors of ripe and juicy berries with plush tannins \$68

### **ROSENBLUM CELLARS ZINFANDEL, CALIFORNIA**

Opens with a pop, delivering a bright, complex nose of rhubarb, cherry, dried sage and barrel spices \$70





AVAILABLE IN A 750 ML BOTTLE

# SPIRITS.

## VODKA

NEW AMSTERDAM \$69  
SKYY \$81  
TITO'S HANDMADE \$91  
TWO JAMES 28 ISLAND \$101  
KETEL ONE \$106  
GREY GOOSE \$111

## GIN

NEW AMSTERDAM \$69  
TANQUERAY \$76  
BOMBAY SAPPHIRE \$86  
HENDRICK'S \$111

## TEQUILA

CAMARENA SILVER \$81  
ESPOLON REPOSADO \$91  
HERRADURA SILVER \$136

## RUM

CRUZAN AGED LIGHT \$56  
BACARDÍ SUPERIOR \$69  
MALIBU COCONUT \$69  
CAPTAIN MORGAN ORIGINAL SPICED \$76

## AMERICAN WHISKEY

JACK DANIEL'S TENNESSEE \$86

## BOURBON WHISKEY

JIM BEAM \$69  
BULLEIT \$86  
MAKER'S MARK \$96  
WOODFORD RESERVE \$121

## SCOTCH WHISKY

DEWAR'S WHITE LABEL \$86  
JOHNNIE WALKER BLACK LABEL \$106  
THE GLENLIVET \$121  
THE MACALLAN 12YR \$141

## IRISH WHISKEY

JAMESON \$91

## CANADIAN WHISKY

CANADIAN CLUB \$69  
CROWN ROYAL \$96

## COGNAC

MARTELL VS SINGLE DISTILLERY \$121  
RÉMY MARTIN V.S.O.P \$131

## LIQUEUR

FIREBALL CINNAMON WHISKY \$61  
BAILEYS IRISH CREAM \$81  
DISARONNO \$81  
RUMCHATA \$86  
GRAND MARNIER \$129





AVAILABLE IN A 4-PACK, UNLESS OTHERWISE NOTED

# BREWS.

## AMERICAN PREMIUM

BUD LIGHT \$36  
BUDWEISER \$36  
COORS LIGHT \$36  
MILLER LITE \$36  
COORS EDGE N/A \$36

## IMPORT/CRAFT

LABATT BLUE \$36  
LABATT BLUE LIGHT \$36  
BLUE MOON BELGIAN WHITE \$39  
BLUE MOON LIGHTSKY \$39  
HEINEKEN \$39  
LEINENKUGEL'S SEASONAL \$39  
STELLA ARTOIS \$39  
SAMUEL ADAMS BOSTON LAGER \$42  
MODELO ESPECIAL \$42  
ATWATER DIRTY BLONDE \$42  
FOUNDERS ALL DAY IPA (6-pack) \$42  
BELL'S OBERON \$44  
BELL'S TWO HEARTED \$44

## SELTZER

VIZZY HARD SELTZER PINEAPPLE MANGO \$39





## SODAS. WATERS.

**PEPSI** \$20  
**DIET PEPSI** \$20  
**PEPSI ZERO SUGAR** \$20  
**SIERRA MIST** \$20  
**MOUNTAIN DEW** \$20  
**GINGER ALE** \$20  
**ORANGE CRUSH** \$20  
**MUG ROOT BEER** \$20  
**BUBLY BLACKBERRY** \$20  
**LIPTON PURE LEAF TEA** (4-pack) \$25  
**AQUAFINA** \$30

## ENERGY.

**RED BULL** (4-pack) \$30

## HOT BEVERAGES.

**PREMIUM COFFEE** \$42  
**PREMIUM DECAFFEINATED COFFEE** \$42  
**HOT CHOCOLATE** \$48

## JUICES. ADD-INS.

**ORANGE JUICE** (52 oz. bottle) \$18  
**CRANBERRY JUICE** (52 oz. bottle) \$18  
**GRAPEFRUIT JUICE** (52 oz. bottle) \$18  
**PINEAPPLE JUICE** (52 oz. bottle) \$18  
**LEMONADE** (52 oz. bottle) \$18  
**SOUR MIX** (1 L bottle) \$18  
**GRENADINE SYRUP** (1 L bottle) \$18  
**TONIC WATER** (1 L bottle) \$20  
**CLUB SODA** (1 L bottle) \$20  
**BLOODY MARY MIX** (1 L bottle) \$20  
**SWEET VERMOUTH** (375 mL bottle) \$20  
**DRY VERMOUTH** (375 mL bottle) \$20  
**OWEN'S MINT + CUCUMBER + LIME** (750 mL bottle) \$24  
**OWEN'S GINGER BEER + LIME** (750 mL bottle) \$24  
**OWEN'S MARGARITA MIX** (1 L bottle) \$24  
**MCCLURE'S BLOODY MARY** (1 L bottle) \$26

# POLICIES. PROCEDURES.

## DELAWARE NORTH SPORTSERVICE SUITE INFORMATION

Delaware North Sportservice welcomes you to Comerica Park, home of the Detroit Tigers! We are pleased to accommodate all of your Premium Suite food and beverage needs. All food and beverage services for the Suites at Comerica Park are provided exclusively by Delaware North Sportservice. We are looking forward to an exciting year of providing the finest in culinary arts, beverages and service to you, the Suite holder, and your guests.

## INTRODUCING YOUR 2021 DELAWARE NORTH SPORTSERVICE SUITE TEAM:

Suite Coordinators  
313.471.2638  
DETSuites@DelawareNorth.com

Tom Fennelly  
Suites Manager  
313.471.2636  
TFennell@DelawareNorth.com

Rico Ferranti  
Food and Beverage Director  
313.471.2617  
RJFerran@DelawareNorth.com

Peter Bohn  
Suites Chef  
313.471.2628  
PBohn@DelawareNorth.com

## DETROIT TIGERS CORPORATE SUITE STAFF:

Michael Lienert  
Director, Premium Sales

Lauren Schultz  
Manager, Premium Service  
313.471.2260

## LUXURY SUITE DIRECTORY:

Concierge Line 313.471.2222

## PRE-EVENT ORDERING

To ensure that Delaware North Sportservice meets all of your food and beverage needs, we request that you place your order by 4 p.m. two business days prior to the event. Advance ordering allows you to select from our entire menu, while enjoying a significant savings on your purchase and your choice of delivery time. In order to provide accurate delivery times for all guests, delivery times are limited to the following two options:

- One hour prior to the event: ONE HOUR PRIOR
- At scheduled start of the event: AT EVENT

Please let us know your delivery time preference by marking the space provided on your order form. We cannot deliver food in any other increment besides one hour prior to the event or at the beginning of the event due to preparation time and the amount of food being prepared.

## PRE-EVENT ORDER SCHEDULE

<u>EVENT DAY</u>	<u>ORDER BY 4 P.M.</u>
Wednesday	Monday
Thursday	Tuesday
Friday	Wednesday
Sat, Sun, Mon	Thursday
Tuesday	Friday

## ONLINE ORDERING

Delaware North Sportservice's preferred method of order placement is through our online ordering system, Guest Reserve. You will receive an email with a personalized link for your scheduled event. Your order will be directly entered into our system without any wait time.

Should you have any questions, please contact the Sportservice Suite Team at 313.471.2638.

## EVENT DAY ORDERING

Orders received after the pre-event order scheduled time will be considered Game Day Orders. Only menu items with a star pictured after them are available for purchase.

Orders may be placed with your Suite Attendant on the event day. Please allow approximately one hour for delivery of food items and 30 minutes for beverages. Event day orders are served in the order in which they are received. A credit card is required in order to submit your game day order. All food and beverage orders will end at the beginning of the 7th inning. Your Suite Attendant will inform you of cutoff times for concerts and other events.



# POLICIES. PROCEDURES.

## METHOD OF PAYMENT

Suite holders may pay for their food and beverage order with either a credit card (Mastercard, Visa, American Express, Discover) or cash at the conclusion of the event. Business and personal checks will not be accepted.

If you are a guest and responsible for your own food and beverage services, please inform your server of your method of payment.

An 18 percent administrative fee and 6 percent sales tax will be added to all orders.

## CANCELLATIONS

Should you need to cancel a food or beverage preorder, a completed cancellation form must be faxed to the Suites office at least 24 hours prior to the event. No charges will be incurred if you follow this procedure. If a cancellation is made less than 24 hours before the event, the Suite holder may incur the charges for any hot food ordered.

## DELAWARE NORTH INC. RAINOUT AND CANCELLED GAME POLICIES

In the event a game is called prior to the gates opening, there will be no entry into your Suite. Thus, all preorders (food and beverage) will automatically be cancelled. The Suite holder will not be charged for his/her preorder.

When the game is called after the gates have opened, there will be entry into your Suite. All preordered food will be served, and the Suite holder is responsible for payment for his/her food and beverages. Suites will remain open for one hour after the game has been cancelled. Alcoholic beverages may not be removed from the premises.

The following gates will stay open during a rainout game for admittance to the Suite level (if the game is called after gates have opened): 3rd level Tiger Parking Structure Montcalm Gate

## COMERICA PARK RAINOUT AND CANCELLED GAME POLICIES

In the event that five innings of one game are not played, except if the Tigers are in the lead at the end of 4 ½ innings, one of the following policies will apply:

When the cancelled game is rescheduled on an open date or as a part of a split day/night doubleheader with a specific start time for the rescheduled game, the original ticket will be valid for entry to the rescheduled game ONLY.

Exception: When the cancelled game is rescheduled during the same home stand on an open date or as a part of a split day/night doubleheader, the original ticket may be used

for admission to the rescheduled game or can be exchanged for a regular season game with the following restrictions:

When a non-premium priced game is postponed, the tickets may be exchanged for any future non-premium priced game within the next 12 months. (Subject to ticket availability.)

When a premium priced game is postponed, the tickets may be exchanged for any future game within the next 12 months (excluding Opening Day). (Subject to ticket availability.)

When the cancelled game is rescheduled onto an existing game day, thereby creating a traditional doubleheader where only one of the two games has a specific start time, the ticket for the originally scheduled game is valid for both games. The cancelled game ticket is then invalid and subject to applicable exchange policy.

If the cancelled game is not rescheduled, the ticket may be exchanged for any future regular season game during the next 12 months at the value stated. Ticket exchanges are subject to availability and all service charges or differences in value are nonrefundable. Tickets may be redeemed at the Tigers Box Office or by mailing them to: Tigers Box Office, 2100 Woodward Ave, Detroit, MI 48201. Complimentary tickets may not be exchanged under any circumstances and are invalid for use at the rescheduled game. For more information, please call (313) 471-BALL (2255). Specific information regarding each cancelled game is available by calling (313) 471-BALL (2255) or by visiting [www.Tigers.com](http://www.Tigers.com).

## PERSONALIZED SERVICES

During events, a Suite Attendant will be available to assist you and your guests. Should you desire a personal bartender to remain in your Suite throughout the event, one will be provided at your expense. The fee is \$150 per event, per bartender.

To request a personal attendant or bartender, please contact the Sportservice Suite Team at 313.471.2638. Seven (7) business days advance notice is required.

## PAR STOCKING SYSTEM

We recommend that you establish a par level for your bar with the assistance of your Suite Manager. Your beverage selections will then be replenished to par level before each event. Some restrictions apply for split-suite clients. Special brand requests of liquor, beer, wine or mixers may be ordered at least two weeks in advance to ensure product delivery.

# POLICIES. PROCEDURES.

The following are recommended minimum par stock amounts (based on 12 to 16 persons).

- One bottle each: whiskey or bourbon, scotch, vodka, gin and rum
- Four 4-packs of beer
- Two bottles of wine: one white and one red
- One 6-pack of each: Pepsi, Diet Pepsi, Sierra Mist, Orange Crush, Ginger Ale and Bottled Water.
- One liter of Club Soda and Tonic.

If after a few games you find it necessary to adjust your par stock, please contact your Suite Coordinator. If for any reason you do not want to continue your Suite par stock, please let us know 48 hours in advance.

## LUXURY SUITE SEATING

The exterior seating is provided for you and your Suite guests. Please respect your neighbor's Suite seats, as these seats are for their use only. In the event you feel there is a seating problem in your Suite, please contact Suite Sales and Services at 313.471.2222.

## ALCOHOLIC BEVERAGES

To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the State of Michigan and Comerica Park, no alcoholic beverages may be brought into or removed from the premises.

It is the Suite holder's responsibility to secure all alcoholic beverages in the locked cabinets provided. No one under the age of twenty-one (21) can consume or possess any alcohol at any time.

Delaware North Sportservice reserves the right to check for proper identification and refuse service to people who appear to be intoxicated.

## EXCLUSIVITY

Delaware North Sportservice is the exclusive caterer for Comerica Park. It is not permissible for Suite holders or their guests to bring food or beverages into the Suites. If you have any specific dietary restrictions or needs, please let us know. We will provide for any special requests that are made in a timely manner. Any food or beverage product brought into the Suites without proper authorization will be confiscated. We appreciate your cooperation in this matter.

## COMERICA PARK CATERING

Group and Corporate catering opportunities are also available in our special function facilities, including the Tiger Club, Champions Club, Tiger Den, Beer Hall, Corner Tap Room and Pitcher's Pub. Comerica Park provides a truly unique location for business meetings, holiday parties, award dinners, weddings, bar mitzvahs, and much more!

For more information, please contact Sarah Piazza, Catering Sales Manager, at 313.471.2661, [SPiazza@DelawareNorth.com](mailto:SPiazza@DelawareNorth.com).

## TIGER CLUB

The exclusive Tiger Club, located on the second level down the first-base line, is open on all game days. The Club opens two hours prior to the start of the game and closes approximately one hour post game. It hosts three bar areas including the Cigar Bar, a private smoking lounge where cigars may be purchased. The supreme dining area overlooks the baseball field, allowing diners to take pleasure in watching the game while enjoying a gourmet meal. To reserve your table at the Tiger Club, please call 313.471.2582.

## GENERAL TICKET SALES:

313.471.2222

Special Services 313.471.2222

48 hours advance notice needed for:

- Birthday & Scoreboard Requests (Subject to Availability)
- PAWS Visits (Limited Availability)
- Tigers Celebrity Visits (Limited Availability)
- Photographer/Special Occasion

## TIGER CLUB RESERVATIONS:

Hotline  
313.471.2582

## DETROIT TIGER MERCHANDISE:

D Shop	Retail Warehouse
313.471.2673	313.471.2626